

720ml 12in x 2.6in

KASUMI TSURU

JAPAN

Hyogo Prefecture

Yamahai Shiboritate Namachozo

Manufacturer Code: 47846 - 6 bottles per Case

BREWERY

Being the local pride is very important to Kasumi Tsuru, which is located in the region broadly known as Tajima. The company creed is "Tajima no Hokori tare (Do Tajima proud)," and the policy is "quality first, community

UPC: 720ml - 7 47846 82720 9

first and cordiality first". To differentiate its saké from competitors, Kasumi Tsuru has adopted the Kimoto and Yamahai brewing methods. Kimoto and Yamahai styles are more time consuming but give the saké distinct depth and flavor. Kasumi Tsuru is one of the rarest breweries in Japan to only brew in Kimoto and Yamahai style.

YAMAHAI DEFINED

A simplified version of kimoto, yamahai is also a laborious technique used to mix the fermentation starter with long wooden poles, creating lactic acid naturally.

TOJI

TASTING NOTES

Robust with flavors of lychee, pineapple, paired with umami of roasted nuts and cashews, complemented by subtle sweet notes of caramel and sugarcane.

SUGGESTED PAIRINGS

Rich seafood, gourmet pizza and berry cheesecake







Lobster & Crab

Pizza

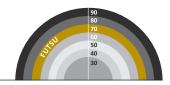
Cheesecake

PRODUCT SPECIFICATIONS

GRADE	Premium Futsu
MILLING/POLISH	68%
ALCOHOL	18%
RICE	Gohyakumangoku
SMV	+3
PROFILE	Dry, Crisp
SERVING TEMP.	Chilled or Warm
SIZES	720ml

PRODUCTION DETAILS

Aged
Pasteurized
ıta
ımi Tsuru
jo Prefecture



Tatsuya Matsumoto